

# Kitchen W8

## *Pear and Honey Fizz £9.95*

Pot Roast Cauliflower, Jerusalem Artichoke, Smoked Yolk and Walnut Gremolata	13.25
Thinly Sliced Smoked Eel, Grilled Mackerel, Golden Beetroots and Sweet Mustard	13.75
Salad of Grilled Autumn Roots, Barbecue Onion Cream, Shallots and Black Rice	12.95
Ravioli of Veal, Charred Hispi, Pumpkin and Black Winter Truffle	19.95
Cured Orkney Scallop with Fennel, Apple, Horseradish, Porthilly Oyster and Dill	16.95
Salad of Butterhead Lettuce with Mustard Dressing and Shallots	8.95
Caramelised Chestnut Gnocchi, Baked Delica Pumpkin, Chanterelles, Salsify and Truffle	24.95
Cornish Cod, Fregola Sarda, Sprouting Broccoli, Artichoke and Red Wine	27.50
Fillet of Turbot, Black Truffle Emulsion, Swiss Chard, Salsify and Turnips	31.95
Breast and Leg of Mallard, Autumn Squash, Chanterelles, Chestnuts and Quince	28.50
Roast Haunch of Venison, Bulgur Wheat, Jerusalem Artichokes, Trompettes and Beetroot	29.75
Iberico Pork Loin, Crushed Celeriac, Pickled Walnut and Roscoff Onions	28.95
Poached Comice Pear, Warm Spiced Financier and Honey Ice Cream	7.75
Bitter Chocolate, Caramelised Orange, Vanilla and Pumpkin	8.50
New Season's Russet Apple, Sweet Sherry Ice Cream, Muscovado and Caramelised Wafers	7.95
Vanilla Parfait, Cured Pineapple, Passion Fruit and Lime	7.50
Quince Sorbet, Polenta and Orange Cake	6.75
Cheese with Apple & Pear Chutney, Hazelnut & Fruit Bread	
Selection of 3 Cheeses	10.75
Selection of 5 Cheeses	15.95

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

Please be aware that all game may contain shot.

A discretionary gratuity of 12.5 % will be added to the total bill.